AMENDMENTS TO THE CLAIMS

The listing of claims below will replace all prior versions and listings of claims in this application.

Listing of Claims:

Please amend the claims as follows:

1-24. (Cancelled)

25. (Withdrawn) A medical product obtained from ozonation of sunflower oil, according to Claim 22, characterized by presenting a PI between 200 – 800 units, an AI lower than 15 units, concentration of aldehydes between 0.4 – 0.9 mmol/g and viscosity between 100 - 500 mPa.s.

26. (Withdrawn) A product with biological activity, obtained from the ozonation of theobroma oil, according to Claim 22, characterized by a PI between 1000 – 1200 units and an AI lower than 30 units.

27. (Withdrawn) Use of any ozonized oil or fat, according to Claim 22, for the treatment of diverse ophthalmologic diseases, such as: superficial keratitis, conjunctivitis of different etiologies, epidemic hemorrhagic conjunctivitis and others, keratoconjunctivitis, corneal ulcers and blepharitis, characterized by the use of an ozonized vegetable oil or fat with a PI between 200 – 400 units and an AI lower than 10 units.

28. (Withdrawn) Use of any ozonized vegetable oil or fat, according to Claim 22, for the treatment of the following stomatological or oropharyngeal cavity diseases, such as: acute herpetic gingivostomatitis, infected radicular ducts, alveolitis, dentinal hyperesthesia, dyschromia, cytostatic-induced mucositis, periodontitis or tonsilitis, characterized by the utilization of an ozonized vegetable oil or fat with a PI between 600 – 800 units and an AI lower than 15 units.

29. (Withdrawn) Use of any ozonized vegetable oil or fat, according to Claim 22, for the treatment of genital urinary tract diseases, such as the infection by human papilloma virus, herpes simplex and vulvovaginal candidiasis, characterized by the utilization of an ozonized vegetable oil and fat with a PI between 600 – 800 units and an AI lower than 15 units, a cream containing between 20 – 50 % weight of ozonized vegetable oil or fat and ovules containing between 5 – 40 % weight of ozonized vegetable oil or fat, respectively.

30. (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for the treatment of oxyuris, characterized by the utilization of an ozonized vegetable oil or fat with PI between 600 – 800 units and an AI lower than 15 units.

31. (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for the treatment of helicobacter pylori infections, characterized by the administration of capsules or drops containing an ozonized vegetable oil with a PI between 600 – 800 units and an AI lower than 15 units.

32. (Withdrawn) Anti-inflammatory action of the ozonized vegetable oils and fats, according to claim 22, through their application in the treatment of external hemorrhoids, characterized by the use of an ozonized vegetable oil or fat with a PI between 600 – 800 units and an AI lower than 15 units.

33. (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for the treatment of bedsores and lower limb ulcers caused by chronic venous insufficiency, characterized by the utilization of an ozonized vegetable oil with a PI between 600 – 800 units and an AI lower than 15 units.

34. (Withdrawn) Use of any ozonized vegetable oil or fat, according to claim 22, for cosmetic use as a revitalizing agent of the damaged skin, characterized by the utilization of a cream containing between 5 – 30 % weight of ozonized vegetable oil or fat.

35. (Currently Amended) A method for obtaining <u>partially</u> ozonized lipids comprising:

obtaining an emulsion comprising water and a lipid in a 1-50% relation by volume;

passing a gas comprising ozone through said emulsion at a temperature about between 30-50°C, and having a gas flow per-hour rate to lipid volume ratio about between 100 and 500; and

employing a quality control parameter including at least one of: peroxide index, acid index, aldehyde concentration, and viscosity.

36. (Previously Presented) The method of Claim 35, wherein said lipid is a vegetable oil.

37. (Previously Presented) The method of Claim 35, wherein said lipid is a fat.

38. (Previously Presented) The method of Claim 35, wherein said gas further comprises oxygen.

39. (Previously Presented) The method of Claim 38, wherein said gas further comprises air.

40. (Previously Presented) The method of Claim 39 performed in a bubbling reactor comprising a washing flask, wherein said washing flask contains water.

41. (Previously Presented) The method of Claim 40, wherein said washing flask is between said bubbling reactor and an ozonator.

42. (Cancelled)

43. (Cancelled)

44. (Previously Presented) The method of Claim 35, wherein said quality control parameter comprises peroxide index, acid index, aldehyde concentration, and viscosity.

45. (Cancelled)

46. (Cancelled)

47. (Cancelled)

48. (Previously Presented) The method of Claim 35, wherein said quality control parameter comprises a peroxide index about between 200 and 1200 units.

49. (Currently Amended) The method of Claim 35, wherein said quality control parameter comprises a peroxide index between about 1100 to 1200 units ~~600 and 800 units~~.

50. (Previously Presented) The method of Claim 49, wherein said quality control parameter comprises an acid index less than about 15 units.

51. (Previously Presented) The method of Claim 35, wherein said quality control parameter comprises a peroxide index between about 200 and 400 units.

52. (Previously Presented) The method of Claim 51, wherein said quality control parameter comprises an acid index less than about 10 units.

53. (Previously Presented) The method of Claim 35 wherein said ozonized lipids primarily comprise alpha-hydroxi-hydroperoxides.

54. (Previously Presented) The method of Claim 35, wherein said quality control parameter comprises at least one of: acid index, aldehyde concentration, and viscosity.

55. (New) The method of Claim 35, wherein said temperature is 50°C.

56. (New) The method of Claim 35, wherein said method is a reaction wherein the predominant pathway is partial ozonation of a double bond such that one bond of said double bond is broken.

57. (New) The method of Claim 35, wherein said emulsion consists of water and a lipid in a 1-50% relation by volume.

58. (New) The method of Claim 35, wherein said temperature is approximately about 50°C.